

KITCHEN PRINCESS

7



Manga by
**NATSUMI
ANDO**

Story by
**HITUKI
KOBAYASHI**

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**Sora
Kikazawa**

He is Daichi's older brother, and the person Najika used to be in love with. He died in an car accident.



Najika Kazami

She loved Sora and died. She is in 2nd grade. She has an "amnesia" sense of taste.



**Daichi
Kikazawa**

He was the first boy Naika met when she came to Seika Academy. He returned home from the summer and took part in student council president. Ryosuke's form.



Fujita-san

He is the guy chef at the Fujita Diner. But it actually, he is a highly skilled chef.



**Akane
Kikido**

She was a girl who was born in a lot of trouble, and she used to dislike Naika, but now they are made up and are friends.



**The
Director**

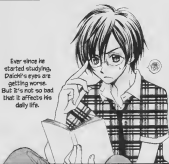
The father of the Kikazawa brothers, and also the Director of Seika Academy.

The Story So Far...



Najika lost her parents when she was young and grew up in Lavender House, an orphanage in Hokkaido. She joined Seika Academy in Tokyo to find her Fian Prince, a boy who saved her from drowning when she was young. There she met Sora, Daichi, and Akane. Najika entered the National Confectionary Competition and went to the final round. But during the competition, Sora got into an accident and died. The shock caused Najika to lose her sense of taste... and she also lost the competition. Najika was kicked out of the Academy, but was allowed to stay, thanks to Daichi, though in the regular class. One day, a boy named Seta Mizuno appeared at the Fujita Diner. And he looks just like 'Sora'!

Ever since he
started studying,
Daichi's eyes are
getting worse.
But it's not so bad
that it affects his
daily life.



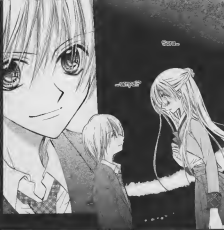


Kitchen Princess

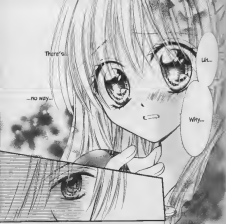
Recipe 29

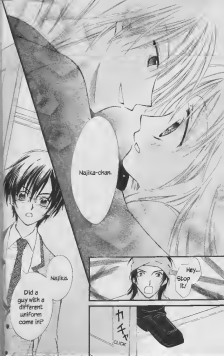
Maple and the
Fruit Cocktail





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Najika-ohay.

Najika

Did a
guy with a
different
uniform
come in?

Hey...
Stop it!

カチッ
カチッ





Selya
Mizuno...

Now I
remem-
ber.

He's the son
of the Mizuno
group that
runs those
resort hotels in
Hokkaido.

He was
trained as a
kid by a genius
French pastry
chef.

And he's been
winning every
single junior
pastry chef
competition
around.

Then...

you're the
special student
who came to
replace Naïkur?

Huh?



How do you know about me?



I'm honored that you know so much about me, Fujitama.

I researched this academy.



Well, I guess it was to be expected.

You brained at Etoile for nothing.

But I'm also disappointed that you fell so far.



Everything.



Even the special student who came before me.



I didn't think...



...she'd be capable of making such a bad-tasting dessert.



You're invited, too.

Tomorrow after school,

I'm having a party to celebrate my transfer.



...what's wrong with your cooking.

At the party, I'll tell you...





He really is
similar...

Even the way
he says my
name...







I know...

I know,
but...







I heard
there's a
new student
chef...

What's
going on?

What's
he like?





You're pretty
and charming.
Just my type.

But... your
personality
stinks.







Marble
resists
temperature
changes.

And the surface
is cold, so it's
perfect for making
sauces where the
ingredients need low
temperatures.



Our
counters
are made of
marble.

I'm a chef
in training at
the *Vicuna*
group.



We have
three
types of
freezers.

The one used for
storage is kept at
minus 18 degrees, the
one for freezing at
minus 25 degrees, and
the one for immediate
freezing at minus 35
degrees.*



We have
the newest
High-tech
automatic
mixer.

It's better
to mix
ingredients
by machine
than by hand.

And the
oven is
adjusted
for...





What
fineness.

He's so
efficient.

It's
really...

pretty...





It just looks good.

They use the best possible ingredients for the recipe, too.

He has a nice aesthetic sense, as well.



They...

...use really expensive fresh fruit.



This is...

...the aroma
of lavender

Purple...

An amazing
aroma
of purple
lavender

it's
really...

The lemon
mousse is
crème brûlée
with a lavender
aroma to it.

The different
textures
accent each
other.

...delicious.

The taste is
harmonized.



Now you
know, right?

Cooking is
about using the
best ingredients,
tools, and skills.

A good
review from
someone with
an absolute
sense of
taste.

That's why
your cheap
desserts are
no good.



Not all
delicious
food is
about
that.

...don't think
high-end in-
gredients are
everything.



But...

Um...



The correct
numbers will give
you the correct
answer.

Cooking is
mathematics
and science.

It's
about
heart!

About
love?

That's why
only kids eat
your snacks.

Ridiculous!

You're just
playing
house.





おひい

You have no
right to eat
my food.

My
seasoning
is perfect.

Don't
change it
without my
consent!

Get out!





...you have to
do whatever I
want.

If I win...

...you have to
do whatever I
want.

If you
win...

I'll approve your
cooking...and
I'll give you the
terrace and the
kitchen.



Let's have
a cooking
competition.

Fine.



Kitchen Princess

Recipe 30

Najica and the Madelinee



About the Splash pages

- Recipe 29.. Since Daichi was wearing glasses in the story, I wanted to draw him the old way so I put him in the splash page.
- Recipe 30.. I was really into pasta at the time. With pasta, I don't mind eating vegetables I usually avoid. Pasta is great!!
- Recipe 31.. We had a new character but he hadn't been on a splash page yet, so I put him here.
- Recipe 32.. I went to a fancy restaurant where they used a cute combination of colors, so I used the same combination as the background. It's sky blue and turquoise.
- Recipe 33.. I wanted to make it shadowy, so I didn't use screen tones at all. I like drawing the characters in a stylized way.



Modelines?

Then...

Yeah.

Modelines
are made with
only butter,
flour, eggs,
and sugar.

You can't
cover them
up with
decorations
or design.

...let's compete
by making
modelines.

So they really
show your
true ability.



And then we'll
decide which
tastes better.



We'll ask the
student body
council to
decide.

Since
they
represent
the
school.

We'll each
make our best
endeavors for
tomorrow.



Oh.

But the
president
can't vote.



Got it.



Because you have
special feelings
for Najika-chan.



What do
you mean,
special?!



Really?!



You're
wrong!!!





See you
tomorrow,
Najika-chan.

Whatever.

CHAPTER 1

He has too
much of an
advantage
over you.

Modelines
are all about
the ingredients.

He'll
probably
bring out the
best of the
best.

Are you sure
you're okay
with making
modelines for
the competition?

But...

I know.

Seriously?

L

I just want to
make desserts
the way I believe
they should be
made.

...don't
care about
winning or
losing.

I want to
show him that
expensive
things are not
always the
best.



Thank you very much!

Gez!

I'm going to go prepare.

I'll just do the best I can!

But...



She sure never
gives up.

I also...

It's
a little
bit...

SHOOT

Hey, you're
looking all
lovey-dovey
again.

Am I that
easy to
read?

Shoot.





I'm not that familiar with him either.

Yeah, I thought you'd know.

What's he like?



Hokkaido?

He's the son of the Mizuno family, and he grew up in Hokkaido.



Just like

'Saiya Mizuno?'



I think you've already won.

Plus your perfect cooking skills.

The super-expensive organic eggs...

Ghee butter, used in both the English and the Moroccan royal kitchens...

I have the best ingredients.

Of course.

The water is too hot.

I told you it has to be 50 to 60 degrees.

How many times do I have to tell you?

I've been training with the best since I was a kid.







If you lose,
you have to
do whatever
he says.

Hey,
Hajime. Are
you okay?

Oh, this
time
there
wasn't
enough
heat!

Even if
you don't
care about
winning—

I have
an idea.

I know.



I believe in...

"Desserts
are things
that make
people
happy."

what kind
bunche are

what
a large
academy.

I'm
looking
forward
to the
culinary
school.

to have
such a
famous
food critic
visit us.

I'm
honored,
as well..



I had something I wanted to see other than the academy.

Well...

Something to see?



Kishi-san.



Hurry!

The competition is about to start.

Hey.
What's going on?



OH.

I guess they're doing a cooking competition.

It's really very stupid. The winner is practically decided.

Competition?



I'm worried
about
whether I can
even judge
properly.

I'm
looking
forward
to it.



Where's
Nagisa?

Hey,
I'm all
set.



Red I
brought my
modelines!

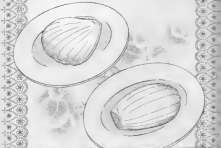
Naika
Kazumi
here!

Naika.

I want
everyone to
eat what I
made.

Of
course
not.

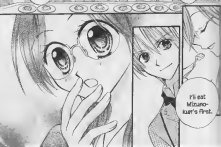
I guess
you didn't
back out.



The one
on the left
is Kuzunori-
san's.

The one
on the right is
Minamoto-
san's.

Now
it
seems
great.
And it
looks
good.



I'll eat
Minamoto-
san's first.

What an elegant taste...

Wow.

So soft.
It's melting
in my mouth.

It tastes
better than
the ones
I ate in
Paris.

I could
eat this
forever.

I can see
Paris
right in front of
me.



How for
Kazami-
san?



It's
really
sweet!

Wow!

Huh?

Really?
It feels
refreshing
to me...

It's more
tastier
than normal.



Isn't
it kind
of hard?

Huh?



What a disappointment.

She can't even get a consistent flavor.



I know it.

So Mizuno-kun's tastes better?



But...



What's going on?

How come they're all giving different opinions?



I prefer...

Kazumi-san's modelines.





We need
someone
who truly
understands
taste.

My dessert
was too
refined for
your taste.

This
competition is
null and void.



Then can
I try?



Who's
that?

...Kuh?



She's
been
doing this
for twenty
years.

Every
book she's
written is a
best-seller.

Find any
restaurant
she endorses
becomes an
instant hit.

She's a
famous
food critic.



You did well,
Satsya Mizuno-
kuni. He can
be expected
from the junior
pastry chef's
superior.

It's
a simple
snack, but
very fine.

You make
terrific
use of
the finest
ingredients.





Thank you,
Yoriko
Kishi.

So I win
after all.



In this
competition...

.....



...Kazami-san
wins.



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All credit goes to the appropriate party and readers! In the event an artist is not listed, it is theirs

Setsu Mizuno's
clothes are mostly
black!

He would like his
chef's uniforms to
be black, too. He
seems to have a lot
of enemies, but no
one can stand up to
him...

I love
wearing
black.

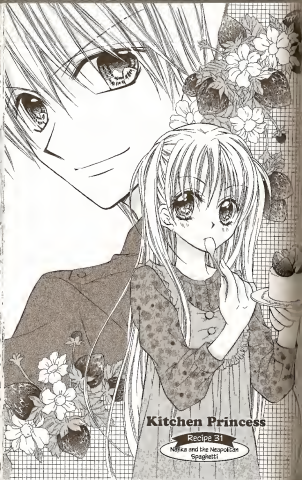




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It's a gift
to my Porcelain

Happy 1st Birthday



Kitchen Princess

Recipe 31

Nyko and the Neapolitan
Spaghetti



Najika
Kazami wins?

No way...



Her
macarines...

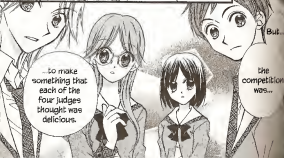
are too sweet
or too hard.

She can't
even get a
consistent
flavor!

Why?!



Right...they're
all different.



...to make
something that
each of the
four judges
thought was
delicious.

But...

The
competition
was...



That's why
Kazami-san
won.



Is it
possible...



...that you
changed the
flavors on
purpose?



What does
that mean,
Kazami-san?

Changed
it on
purpose?

I don't
get it.



That's why
I made
yours
sweet.

You like
sweet
things,
right?

And it's
pretty rich
and heavy.



On the other hand, you like a refreshing taste.

So I added lemon to your madeleines.

This madeleine...

...I burnt the butter a little to make it more aromatic.

And for the last one I added almond powder,

and baked it as long as I could to make it hard.



That's right.
We've never
spoken
before.



But...
how do
you know
what I
like?



You made
it to
match our
tastes...



But you've
visited Fujita
Diner, right?



I try to
remember
what people
like.



So that
the next
time,



I can make
something
that you like.







Huh?

I was
one of the
judges
last time.

You don't
remember
me?



Oh!

I've
never
tasted her
dessert
once.

remember
her?/

That
girl...

Oh

What's
wrong?



Hey,

Kazami-
san.

Why don't
you try out
for another
confectionary
competition?



I heard
you lost your
sense of
taste back
then.

But you
were able
to make...

...such a
delicious
pudding
cake.

Isn't
Kazami-
san
amazing?

I
know.

Praised
by Yoriko
Kishi.

Hmm...

Another
confectionary
competition...



I love?

MaP



To a
girl like
that...

Mizuno-
kun.



Kazami-san
won because
she did what
was asked.

But your
madeigines
were truly
great.



As
promised,

I'll give
you this
kitchen.

If this
were a
regular
competi-
tion,

you
would've
won...

A loss is a
loss!



I don't
need it.

No.



You learn what the oven is like.

You put the tools where you need them.

A kitchen is something you make on your own.



Even if it's worritout, I love my kitchen.

What?/?

Why do I
have to eat
something
you made?

But I have
a favor to
ask you.

I...

...want
you to
eat this.

I see.

You're awfully
cheeky for
someone who
LOST.

Uh...

I'll eat
it before it
goes bad!!

CRUSH



You have two
outstanding
students.



Uh,
yes.

Sure.



You're very
fortunate,
Mr. Director.



Damn
it!

THANK



.....



Why didn't
you bake that
kitchen?

I wanted it
so bad!

All those
high-tech
machines!

What a
waste!!



What a
selfish old
man.

He hardly
cooks.

Sorry
Fujita-
san.

What a
waste!

あああああ

RAAGH



Yeah,
tell us!

But that
made me
you gave
him.

What did
it taste
like?



.....

It was...

A taste of
Hokkaido?





I don't want
sweet stuff
for a while.

But I
ate too
much...



So you ate all
those snacks
yesterday.

I wanted to
know if any
of them used
the Hokkaido
butter or
milk.

I didn't
know where
to buy
them.

うっげ
URGH



Okay.

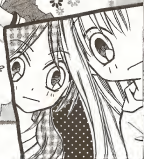
How about
pasta?

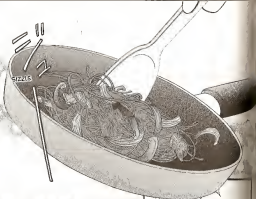
Then I'll
make
something
not sweet
for you.



You?

You can
cook?





Najika.

Want
Parmesan
cheese on
it?



No way!

You're really
cooking!!

On my
gosh!



Fujita's note
Spaghetti is
something
even beginners
can make
easily.



Spaghetti
is easy.

I've been
watching
Najika
for so
long.



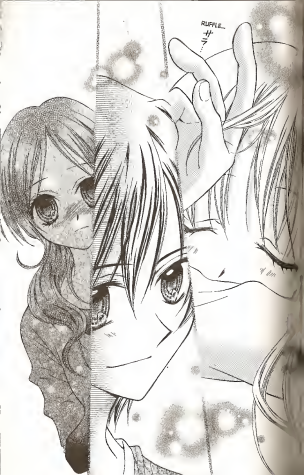
Oh, she
fell asleep.

She stayed
up all night
making
madeleines.

I guess
it can't be
helped.

Don't
overwork
yourself.

110





What's wrong?

You didn't even turn on the light...



That girl...



That girl really makes me mad.



Selva-sama.

At
first...

kneading
the
dough...
was fun
because I
wasn't allowed
to play in the
mud.

The sponge
cake rising
was like magic
and I couldn't
stop watching
it.

But...

You have to
be the best,
or else you're
worthless.

That
day...

...I
felt...

...like
garbage.

She
reminded
me

of something
I wanted to
forget...







Does
someone live
here?

What
an old
house...



Wow.



She
looks like
she's having
fun.



But why?



Even though
the cake
looks so
ugly.





Mr.
Director.

A man with dark hair, wearing a suit and tie, looking directly at the viewer with a serious expression.

You
humiliated
me.

A man in a suit stands in a hallway, looking down at a person whose back is to the viewer. A potted plant is visible on the left.

And I
brought
you here.

What a
shame.



Why?

A large, close-up panel showing a person's face in profile, looking upwards with a shocked expression. A large, bright light source is visible in the background.

181
Gasp

Seiya
Mizuno.



Now
let's try
again...



I want you
to crush
Najika
Kazami in
front of
everyone.

I'll figure
out how.





Crush
her...

...so she'll
never stand
tall again.



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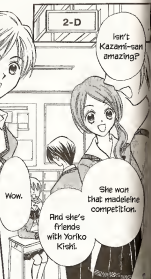
It's a gift
to my Porcelain
Happy 1st Birthday



Kitchen Princess

Recipe 32

Najica and the Mille-feuille







But...

スライド
SLIDE



はっ
Gasp



TOKYO
Delicious Sweets

I wanted to
buy Daichi a
cake...

Because he's
so busy lately.

I wanted her
to recommend
something.



Hey,
you little
meddler.

How
dare you
make me eat
your stupid
food.

Hey...

My desk...

My boots...



The mad-
deline!

You ate it?



Oh!



Stupid
food?



Listen,
using Hokkaido
ingredients
won't fool me.

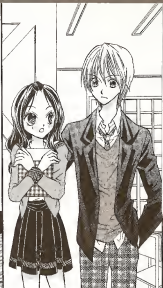


Move
it!

You
peasants!

You'll see how
good I am.

So be
prepared.





But he
doesn't like
you back,
so isn't it
a waste of
time?

I can see
you're in love
with him.



You're
such a
jerk.

TOKYO
Delicious Sweets



That's
not true.



Akane.

You need
to work
harder.



You failed at
your audition
again.



A boy and a girl are sitting on the ground under a large tree. The boy is on the left, wearing a jacket and pants, looking down. The girl is on the right, wearing a dress, looking up at him. There are two large, glowing circular light effects in the background.

I was told I'm
hopeless.

I got a
horrible score
on my test.



A close-up of a boy's face. He has long, dark hair and is smiling broadly, showing his teeth. His eyes are closed in a happy expression. The background is a soft, out-of-focus landscape.

But we'll
stick together,
right?





I like his
smile

My eyes
didn't

He stayed
with me
and I
stopped
crying



I like him

I like him
working
hard



I like
everything
about
him

I've always
liked him.

He's so
amazing.

He got
the highest
score on our
last test,
right?

He's
changed
so much.

Daichi...

Director's Office

Oh, it's the
student body
president.



Then...

...by summer,
Lavender House
will become the
property of
Mizuno group.



Yes.

I'm
looking
forward
to it.

I'm glad
you liked
it, too.

Hey.





What was
that about
Lavender
House?

If you do
anything to
that place,

I'll never
forgive
you.

I thought
you were
going to do
as I say.

Because
of Najika
Kazami.

How dare
you talk
to me like
that.



All you
have to
do...

...is be quiet
and listen to
me.

What?



Because of
Najika.



That was the
deal, and that's
why I let her
stay here.

Daichi
changed.

Really?

And
returned to
the home
he hated...

...all for...

...Najika...

Akane?



You came
to my class,
right?

Did you
need some-
thing?



I finally
found you.



Hey,
Akane...

Don't
touch
me!

I don't
want to be
like I was.

Mean...

and
pathetic.

No.

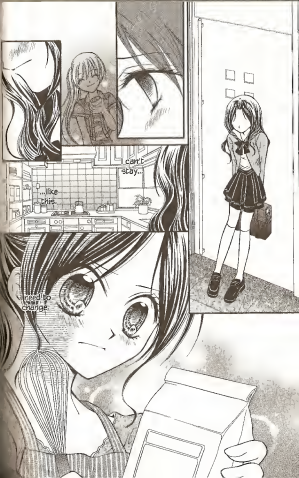


は、
グッ



Oh...





can't stay...

...like this

hard to
leave
change



Akane?

I have a
meeting
after
this.

What
did you
need?

You wanted
to speak to
me today,
right?

I wanted
you to
eat this.

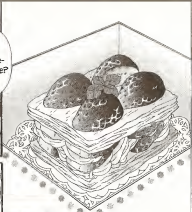
Here.



You made it?

A mille-feuille?

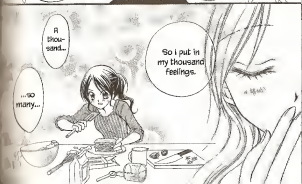
Yeah.



And "feuille" means "leaves."

"Mille" means "a thousand" in French.

The thing about Mille-feuille is...



A thousand...

...so many...

So I put in my thousand feelings.



...Feelings
For you,
Daichi.

My feelings.

I don't want
to regret
them.

So...

There's...
...no chance
of you
liking me?

There's...
...no chance
of you
liking me?

Not even one in a thousand?

Daichi.

Tell me the truth.

Or else...



I can't move
on with my
life.



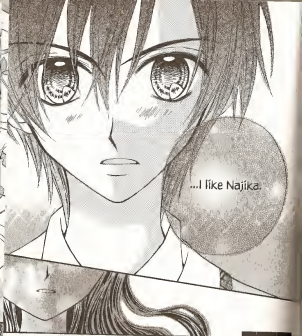


Even
if she likes
Sora...

I don't
need her
to look at
me.

I like Najika
and Najika
only.

Even
so...



...I like Najika.

...already.

I knew
that...

Yeah.



So...
I'm
sorry,
Akane.

Oh

I knew it.

Thank you,
Daichi.

For eating
the dessert,
the first one
I ever made.



It's okay.

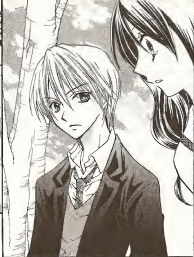
can move
forward...

Now
I can see
Najika with
a smile.

You took
a bold step.

カ
カ
RUSTLE







Why don't
you just cry
like you want
to?



...can
you tell?



How...

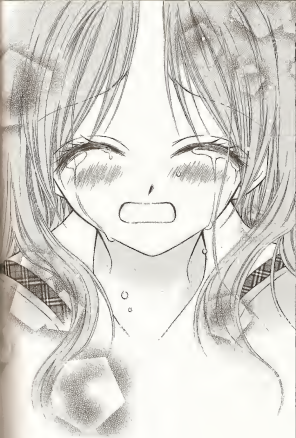


I don't
know.

Maybe it's
because
you're like
me.

Like they're
washing away
my feelings.

A thousand
leaves are
falling.

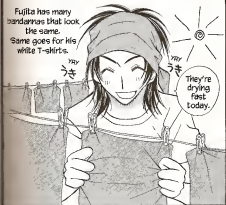


Cherry

My first love



Fujita has many
bandannas that look
the same.
Same goes for his
white T-shirts.





Scanned by Porcelain Angel

It's a gift
to my Porcelain

Happy 1st Birthday



Kitchen Princess

Recipe 33

Nojiko and the Cheese Cake

When you eat
something good,
you smile.





Pushed
dreams high.

The end of
the journey.

And...

Of the fields
in Hokkaido.

...the fish
prince's smile

that saved me
from darkness.



Najika.

Yeah...
I don't
feel too
well.

You
sick?

Achoo!

You
should be
careful.

If you
care so much,
then why don't
you work?

Hey!



I think
you might
have a
fever.

Are you
okay?

Rkane.



What
is it?



Oh...

Don't
touch
me!

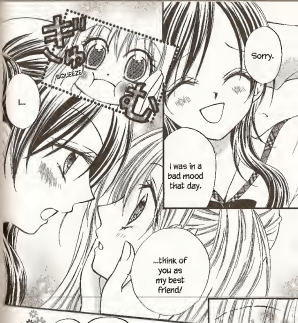


I'm happy
you're your
usual self

You were
acting weird
the other
day.

Oh...

Nothing.



L

きゅん
きゅん
きゅん

Sorry.

I was in a
bad mood
that day.

...think of
you as
my best
friend!

Me,
too!

Okay!

Stop
it.

CLANG





But...

I couldn't
tell you...

The
other
day...



...you're
really
important
to me.



But you're
like family
to me.

More
important
than my
real family.

You might
think I'm
selfish.

So...



I'm not
good at
saying
this.



Hello?

Fuuto?

What's
up?



Just like it
used to be.
A family.

Okay.



Yeah...



You haven't
called at all
lately! We were
worried.

What do
you mean,
"what's
up?"

Oh,
sorry.

It got
kind of
busy.



Oh,
Najika?!



.....



How's
Hagio-
sensei?
Is she
doing
well?



She's
been
running
around.

Huh?

Taking
care of
things.



Sensei...

She hasn't
been around
lately.



But she's
not young
anymore...

The
Lavender
House...



I'm not
sure.

But it might
be money
problems.

Running
around...



...is a
charitable
place...

...that
Hagio-sensei
and her late
husband
built.

Hagio-sensei
borrowed a
lot of money
to raise all
of us.

So running it
was always a
problem.



Hey,
Najika.

You're
sick, right?
Hurry and
get some
sleep.



Maybe I
can help
out.

Money,
 huh?



!



...an
important
place I
share with
the flan
prince.



It's my
home.

And...

.....
.....
This is it!!





The fillet
sauce needs
more salt,
though.



It feels
good. I've
been in a bad
mood lately
because
of Najika
Kazami.

But...
good food
and good
music.



This
is the
life...



TA
TA RA
DADA!



It's
pretty
good.

The chef has
gotten better.



What's
with all the
racket?!



Who...?



CHINESE
FOOD



What?!



I'm sorry,
the restaurant
across the street
is having an
eating contest.



How
dare they
disturb my
meal.



I'll make it
so that they
never open
again!

Eat it all
in one
hour
and win
30,000
yen!

SLURP
 slurp

SLURP
 slurp

SLURP
 slurp



CLANG
 clang

It's her
again!!



CLANG
 clang

This is a historic moment.

You're amazing.

Thank you.

MONEY

It's a record.

Hey.

Selva Mizuno.

TREMBLE

TREMBLE

You came to eat, too?

Of course not!

What are you doing?

Shoot, I think I'm getting worse...

Achoo!

Urgh...

The restaurant across the street is a French place the Mizuno group operates!!
But now I can't relax and eat.

If you're sick, you should go home.

But...

I'm sorry...

Cheesecake Laboratori?

Cheesecake Laboratori!

Oh, do you know this place?

Event?

They're having an event today.

Can you take me there?

Yeah, I heard it's pretty good.



It looks
good.

Another
eating
contest?
She tricked
me

Eat 30
cheesecakes
in 30
minutes to
win 10,000
yen!

Bon
appetit!

The sourness
of the lemon
and the aroma
of the crust
go very well
together.

You should
try this rare
cheesecake,
too.



Here's a
soufflé
type one
that they
steamed.

It's nice
and
fluffy.

Oh,
hey.

I like the
richness.

I prefer baked
cheesecakes

...over the
gelatin-
based rare
ones.

Me,
too!

It makes
me want
to try
different
cheeses.

There are so
many types of
cheese, you can
make different
variations.

That's
why I like
them.

Cheddar,
ricotta,
cottage...

Mascarpone,
Camembert...



They're
all...

...very
delicious!



You...

...haven't
changed a
bit.

It'd probably
be better if I
weren't sick.

...since you
were at
Lavender
House.

How much
you eat...

And how
happily you
eat it...

Ever...





I'm not...

...your fian
prince.

Hey!

How...

...chan.

Nafika-
chan.



I'm sorry,
Najika-chan.

Someone
else saved
you.

I don't
want to
hear it.

No.

Sorry.

I don't
want to
hear it...

Sora-
senpai...

Hey.

Hey.

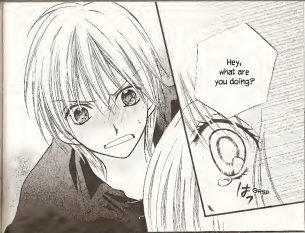




Senpai.

Who...?

Senpai.





When
you
said...

...that
I haven't
changed...

What
did you
mean?



When I
was young,
in Hokkaido.

L

...met you
before.

It was
someone
else who
saved you.



Seiya
Mizuno!?

Could
it be...



Thank you very much!!

Sorry I didn't say hello till the end...

It's Volume 7! We have a new character, too!!

The story will continue (as will the love story), so I hope you enjoy it. I'm looking forward to drawing it as well.

But cooking is so hard to get good at...

I don't know how to measure seasonings to get a particular taste. * I'm still just a beginner. *

I'm good with colors...I know what to mix to get a certain color, but how come I can't apply that to cooking?

I'll work hard so that I'll be better by the time the next volume comes out!!

I hope to see you in Volume B. ♡

Natsumi Ando
Del Rey Manga
1745 Broadway
New York, NY 10019

Thank you to these people:
Yamada-sama, Shirasawa-sama,
Shobayashi-sama, Miyuki-sensei,
Kikimoto-sama, and Miyachi-sama.

Akane is definitely
bad at cooking.



When I peel potatoes,
I run out of potato.





Kitchen Princess

From the Writer

Hello! I am the writer and the person in charge of the recipes, Miyuki Kobayashi.

Seiya Mizuno-kun, who looks exactly like Sora, appears in this volume. Yes, he is Najika's replacement.

Ando-sensei draws his selfishness so well. I always look forward to the storyboards when they come back from her.

Najika had lost her sense of taste, and Sora died, and it was a little gloomy until now, but Najika finally regains her cheerfulness in Volume 7. Yes, she makes sweets, she eats a lot, and is full of energy!

That is why writing this volume was really fun for me. (I felt sorry for Akane, but she should be fine.)

The madeleines that Najika and Seiya made are really easy to make. You don't need special ingredients.

They're cute, and perfect for beginners who want to start cooking, so please try out the recipe.

Looking for delicious bakeries is fun too, but making your own sweets is even more fun!

Finally, I would like to thank Natsumi Ando-sensei, my editor Kenji Kishimoto-san, and our editor in chief Matsumoto-san.

I'll see you in Volume 8!



Kitchen Palace



Did you enjoy *Kitchen Princess*?
In this section, we'll give you the recipes
for the food that Najika made in the story.
Please try making them. ♡

Recipe 29: Fruit Cocktail

Tip from
Najia

It's really easy ♪ and festive. ♡ It's a drink even kids can enjoy.

*****How to Mix*****

Fruit
Cocktail

Serves 4 people

4 strawberries, 1 slice of pineapple (canned pineapple is okay, too), 1 orange, 1 kiwi, 1 slice of honeydew melon, some mint leaves, and some club soda

1



Strawberry

Cut off the stalk and cut into two pieces.



Pineapple

Cut the pineapple into four pieces.



Orange

Peel the orange and cut it into wedges.



Kiwi

Peel the kiwi and cut it into 1/2-inch-thick circles. Then cut those pieces in half.



Honeydew
Melon

Cut into bite-size pieces.

2

Put the cut up fruit into a wineglass.



3

Just before serving, pour club soda into the glass. Top it all off with a mint leaf.



You can use whatever fruit is in season and make your own fruit cocktail!

Extra

For adults, instead of club soda, you can use champagne or white wine. But remember—kids are not allowed to drink!

DONE ♡



Perfect start for adults!

Recipe Book: Madeleines

Madeleines are a simple snack that even beginners can make. If you make them chocolate-flavored, you can give them away for Valentine's Day!

Tip from Nayika:

MADELEINES Makes 9 cookies
1 egg, 3 tablespoons sugar, ½ cup flour, 1 teaspoon baking powder, and 3 tablespoons unsalted butter

How to Make

1 Mix the egg and sugar in a bowl, stirring well with a whisk.



2 Add flour and baking powder to the bowl from step 1 and mix them together.



3 Add melted butter to the bowl (you'll use some in step 4, so save some) and mix. Let the mixture sit for 10 to 20 minutes and the dough will thicken. It will then be easier to pour into the mold.



4 Take a brush and put some butter on the madeleine mold and put a little bit of flour in it. This will make it easier to take the cookie out of the mold. Pour the dough into the mold.

*You can melt the butter by putting it into a microwaveable container and heating it for a minute and a half.

5 Bake for about 20 minutes in an oven preheated at 170 degrees (approx. 340° F). Take them out of the mold and let them cool, and you're done!



Valentine's Day Version

If you want to make them chocolate-flavored, reduce sugar by 1-2 tablespoons. Prepare a small and a big bowl. Chop up some chocolate and put it in the small bowl. Pour some hot water about 50-60 degrees (approx. 120-140° F) into the big bowl and place the small bowl in it. The chocolate will melt this way. Add the melted chocolate to the mixture from step 2, and follow the rest of the directions.

When you melt the chocolate, make sure you're careful the hot water doesn't get into the bowl with the chocolate!



DONE ♥

You can top them with powdered sugar, too. ♥



Recipe 3th Nepallian Spaghetti



Tip From
Nayika

Prep Time
10 minutes

Serves 2 people

6 oz. spaghetti, 1 onion, 1 bell pepper, 2 slices of bacon, some vegetable oil, some salt and pepper, 3 tablespoons ketchup, and 1 teaspoon Worcestershire sauce

It's really easy! This is a ketchup-flavored spaghetti that everyone can enjoy. The key is to include a little bit of Worcestershire sauce. The taste becomes richer.

How to Make

1 Put a pot of water on the stove. When it boils, add spaghetti. Cook according to package. Stir occasionally to prevent the spaghetti from sticking.



2 While you wait for the water to boil, prepare the other ingredients.



Cut the onion in half and chop into thin pieces.



Cut the bell pepper vertically to take out the seeds and core. Then cut into strips.



Chop the bacon into small pieces.



Once the water starts boiling, start making the sauce. Put the bacon in a frying pan and heat. Add a little vegetable oil to the pan.



4 Add the onions and bell peppers to the frying pan and add salt and pepper. Fry until the onion gets soft, then add the ketchup and Worcestershire sauce and mix well.



5 When the spaghetti is ready, drain in a colander. Then add to the frying pan and stir.



DONE ♥



TIP FOR
NAMES

Recipe 32a Strawberry Mille-feuille

Mille-feuille is hard to make, but it is easier if you use frozen pie crust. Use seasonal strawberries to decorate them!

**STRAWBERRY
MILLE-FEUILLE**

Makes two pies about 3" x 4"

1 frozen pie crust (here we use a crust that is 6"x 8"), 1 egg yolk, $\frac{1}{2}$ cup of whipped cream, 1 tablespoon sugar, some powdered sugar, 7-10 strawberries, and some mint leaves

How to Make



1 Take the pie crust out of the freezer and defrost at room temperature for about 10 to 15 minutes. Cut the pie crust into two pieces.

**Depending on the brand, the time to defrost may vary. Please follow the instructions on the package.*



2 Use a fork to poke holes in the pie crust and use a brush to put egg yolk on the surface. Bake in an oven preheated at 200 degrees (approx. 390° F) for about 15 minutes. When it puffs up to an inch or two in height, take it out and let cool.



3 Put the whipped cream and sugar in a bowl and use a hand mixer to whip.



5 Take the pie crust and cut it horizontally into two pieces. When it's still hot, the pie crust tends to crumble, so make sure it is completely cool.

4 Wash the strawberries and take off the stalk. Cut 4 strawberries vertically to be used for decoration. You can cut the rest into thin slices.

6 Coat the pie crust with the whipped cream from step 3, and put the sliced strawberries on it. Then cover it with whipped cream again. Place the other half of the pie crust on top and sift powdered sugar on it. Decorate it with the strawberries and a mint leaf, and you're done.



Recipe 33: Rare Cheesecake & Baked Cheesecake

10 from
Najika

If you use 1 cup of cream cheese, you can make two types of cheesecake! Let's learn how to make the rare cheesecake first.

Rare Cheesecake

Makes 2 servings

$\frac{1}{2}$ cup cream cheese, 2 tablespoons sugar, $\frac{1}{2}$ cup yogurt, 1 tablespoon lemon juice, and 1 tablespoon powdered gelatin

How to Make



Put the cream cheese in a microwavable bowl and heat for about 30 seconds to make soft.



Put the cream cheese, sugar, yogurt, and lemon juice in a bowl and use a hand mixer to mix. (You can use a whisk if you don't have a hand mixer.)



In a small bowl, put 3 tablespoons of hot water and mix in the powdered gelatin. Stir quickly to melt the gelatin. If it doesn't melt completely, you can heat it in the microwave for 10 to 20 seconds.



Add the melted gelatin into the bowl from step 2 and mix well.



Pour the mix into glasses and put them in the refrigerator for 1 hour to harden. You can decorate with a cherry if you'd like.

Extra

Baked Cheesecake

You can use the other half of the cream cheese to make a baked cheesecake, too! Soften $\frac{1}{2}$ cup of cream cheese in the microwave, like you did for the rare cheesecake, and mix 2 tablespoons sugar, 1 egg, 1 tablespoon milk, and 1 tablespoon flour. Use a hand mixer to mix. (You can use a whisk, too.) Pour the mixture into foil cups and bake them in an oven preheated 180 degrees (approx. 350° F) for about 25 minutes. Enjoy!



DONE ♥



About the Creator

Natsumi Ando

She was born January 27 in Aichi prefecture. She won the 19th Nakayoshi Rookie Award in 1994 and debuted as a manga artist. The title she drew was "Headstrong Cinderella." Her other known works are "Zodiac P.L.," "Wild Heart," and others. Her hobbies include reading, watching movies, and eating delicious food.

